

Valentine's Day

Tuesday, February 14th

5:00pm - 7:00pm

Signature Start

Garden Salad featuring chopped romaine lettuces with grape tomatoes, carrot ribbons and cucumber crescents with our gallery made sundried tomato vinaigrette.

From the Carvery

Slow Smoked Beef Brisket

Whole beef brisket, dry rubbed and then hickory smoked, served with natural aj jus and pear infused horseradish cream

The Main Event

Slow Roasted Chicken

Garlic and herb marinated chicken slow roasted to perfection.

Low Country Shrimp & Grits

It's a southern thing! Carolina wild caught shrimp sautéed and served with andouille sausage gravy over stone ground cheddar studded grits.

Summer Vegetable Medley

Julienned carrots, green beans, and julienned red bell peppers.

Mashed Yukon Gold Potatoes

Served with dinner rolls and butter

The Grand Finale

Chef's Choice Dessert

Enjoy a home made chocolate brownie, mousse, whipped cream all accompanied by a delicious strawberry.

\$64.95 pp



Complimentary
Boarding
Champagne

